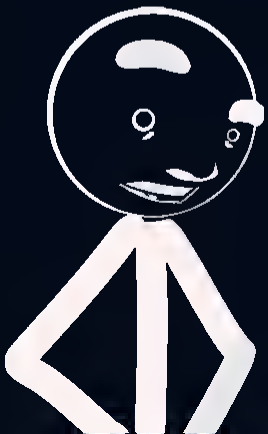
COOKING COMICALLY

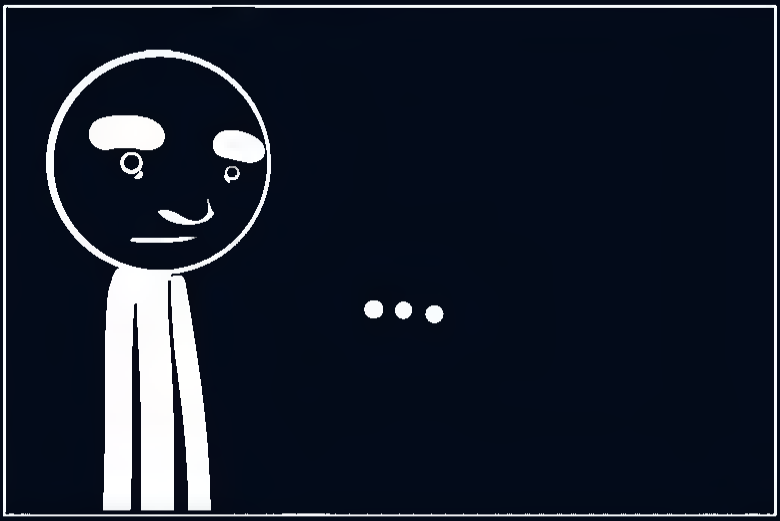


TODAY WE'RE MAKING WHOOPIE PIES

APPARENTLY THEY'RE AN AMISH TRADITION AND THE STORY GOES THAT WHEN AMISH CHILDREN WOULD FIND THESE PIES IN THEIR LUNCH BAGS THEY'D EXCLAIM:

WHOOPIE!!
HENCE THE NAME
IT'S LIKE ME WHEN I DON'T HAVE TO START A RECIPE OVER BECAUSE I DID

SOMETHING INCOMPETENT



THAT WASN'T THIS TIME...

CLASSIC
WHOOPIE PIES
MAKES: ~8 PIES
DIFFICULTY
MAKING DUMB MISTAKES IN THE KITCHEN

INGREDIENTS

WET STUFF

150g
¾ CUP
SUGAR

56g
¼ CUP
BUTTER

1
EGG

30ml
2 TBSP
VEG. OIL

175ml
¾ CUP
MILK

3ml
½ TSP
VANILLA

DRY STUFF STUFF

190g
1½ CUPS
ALL-PURPOSE FLOUR

60g
½ CUP
COCOA POWDER

5g
1 TSP
BAKING SODA

2g
½ TSP
BAKING POWDER

FLOUR | POWDER | SODA | POWDER

3g

½ TSP

SALT

FILLING STUFF

170g

¾ CUP

SHORTENING

190g

1½ CUPS

POWDERED SUGAR

65g

½ CUP

MARSHMALLOW FLUFF

60ml

¼ CUP

MILK

3ml

½ TSP

VANILLA

IMPORTANT:

THE EGGS AND MILK HAVE TO BE **ROOM TEMPERATURE** AND THE BUTTER NEEDS TO BE **MELTED**,

BUT NOT HOT ENOUGH TO COOK YOUR EGGS

YOU CAN SPEED UP THE PROCESS OF WARMING YOUR EGG BY PLACING IT IN WARM WATER

YOU CAN USE A MICROWAVE TO WARM YOUR MILK AND MELT YOUR BUTTER JUST DON'T LET EITHER GET TOO HOT

WET STUFF

KEEPING THAT IN MIND, ALL THE WET STUFF GOES INTO A BOWL

STIR UNTIL COMBINED

DRY STUFF STUFF

190g	60g	5g	2g
1½ CUPS	½ CUP	1 TSP	½ TSP
ALL-PURPOSE FLOUR	COCOA POWDER	BAKING SODA	BAKING POWDER

3g
½ TSP

1TSP

SALT

THEN ALL THE DRY STUFF GOES INTO A BOWL

MIX THOROUGHLY UNTIL COMBINED

MAKE A WELL IN YOUR DRY STUFF

POUR YOUR WET STUFF INTO THE WELL

MOVE DRY STUFF FROM THE SIDES OVER TOP OF THE WET STUFF

CONTINUE MIXING UNTIL YOU'VE GOT

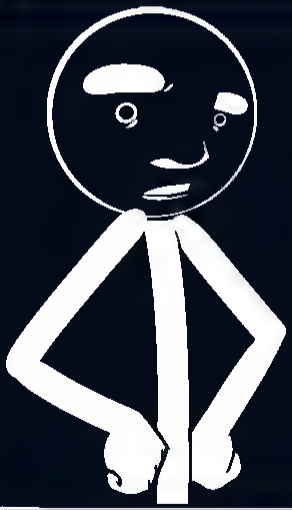
BATTER

THEN SCOOP THE BATTER INTO 16 CIRCLES ON A BAKING SHEET (LINED WITH A SILPAT OR PARCHMENT)

BAKE @350°F (176°C) 10-12MIN

IF YOU'RE GOING FOR

PRESENTATION YOU'LL WANT TO SPACE THESE OUT A LITTLE MORE THAN YOU SEE HERE OTHERWISE THEY'LL COOK INTO EACH OTHER AND NOT BE PERFECTLY SMOOTH

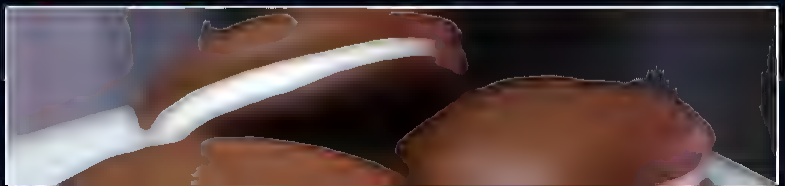


BUT THIS ISN'T EXACTLY THE GREAT BRITISH BAKING SHOW SO I SAID F*#K IT AND KEPT GOING

FILLING STUFF

¾ CUP
SHORTENING
1½ CUPS
POWDERED SUGAR
½ CUP
MARSHMALLOW FLUFF
¼ CUP
MILK
3ml
½ TSP
VANILLA
ONTO THE FILLING
AS USUAL JUST TOSS ALL THIS INTO A BOWL
AND WHIP UNTIL SMOOTH

I USED A HANDMIXER BUT IT'S NOT REQUIRED HERE



THE NOTES

- I KNOW THAT TECHNICALLY SINCE THE FILLING FOR THESE USES A LITTLE MARSHMALLOW FLUFF SOME PITTSBURGIANS WOULD CONSIDER IT A "GOB" INSTEAD OF A WHOOPIE PIE. YOUR CONCERNS HAVE BEEN NOTED AND FILED DILLIGENTLY IN THE "NOT WORTH GIVING A F**K ABOUT" DRAWER.

- WHEN BAKING THE CAKES YOU CAN ALSO CHECK TO SEE WHEN A TOOTHPICK COMES OUT CLEAN FROM THE CENTER TO KNOW WHEN THEY'RE DONE.

- THIS IS THE MOST BASIC FORM OF WHOOPIE PIE. THERE ARE ALL KINDS OF VARIATIONS OUT THERE THAT ARE ALSO

WORTH TRYING.

- YOU CAN SUBSTITUE BUTTER FOR THE SHORTENING, JUST MAKE SURE IT'S ROOM TEMPERATURE. IF IT IS FULLY MELTED THE FILLING WILL END UP TOO LIQUIDY.

AND AS ALWAYS

THANK YOU FOR READING

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